

Notes for Nutrition Labeling Stakeholder Meeting

Eastgate Public Health Center

April 25, 2008

9:00 to 11:00 am

Public Health: Dennis Worsham, Mark Rowe, Donna Oberg, Jennifer Johnson, Morgan Barry

Stakeholders: Wes Benson, Taco Time; Kevin Bechtel. Shari's; Becki Holmes, Starbucks; Josh McDonald, WRA; Jim Muller, Red Robin; Chris Suntos, Roundtable Pizza (phone); Becky Hughes, Black Angus (phone)

WA DOH: Dave Gifford

Purpose of meeting: To review the Policies and Procedures implementation draft document for feedback, comments and questions.

Introduction and Context: Dennis reviewed the changes in the amended regulation passed by the King County Board of Health at their April 17, 2008 meeting. Public Health asked the industry representatives to help Public Health make the regulation understandable and doable for them and their colleagues.

Discussion:

- What's required between August 1, 2008 and December 31, 2008?
 - PH: The regulation goes into effect August 1 and chain restaurants need to demonstrate they're preparing to meet the rule and there will be no violation issued.
 - Industry: Public Health needs to let the industry know specifically what is acceptable to "demonstrate" they are working toward implementation of the regulation.
 - Industry: what about flexibility after December 31 – if we can show the signs will be up in days or a few weeks?
 - PH: the "grace period" is until December 31; however, PH will be working closely with the industry.
- After December 31, how would a violation be handled?
 - If a chain restaurant does not meet requirements of the nutrition labeling regulation there will be a 5 point blue violation. The violation will be recorded and checked on in the next regular inspection UNLESS the inspector is returning to follow up on a red critical violation. Then they will check on nutrition labeling at the same inspection.
- Drive through menu boards – August 1, 2009
 - Will PH have to approve them?
 - Will lighting be required?

- PH: PH and industry will work together to solve the city code issues related to signage. The implementation period was extended for 1 year to Aug. 1, 2009 for these purposes.
- Industry feedback and questions on Policy and Procedure:
 - 4.1 clarify in Policy and Procedures (P&P) that nutrition labeling “next to” is flexible, and describe the flexibility in detail
 - 4.2 add “rounding” for the required nutrition information (calories, sat fat, carbs and sodium) and add link to find the acceptable information
 - 4.3 clarify of whether of “To Go” menus require nutrition information
 - 4.5 describe the type of documentation that inspectors will accept to show nutrition information has been determined using “reasonable bases?”
 - 4.7 Need to clarify when chains use an approved alternative method for nutrition labeling on menus, the chain must print a statement on each page of the menu directing consumers to the location of the required nutrition information.
 - 4.7.1 Menu boards are more complicated due to city code requirements and it was suggested that a sub-committee will be formed to work on the implementation for the drive through portion of the regulation.
 - 4.7.3 Alcohol: Industry requested more guidance on how to use the approved alternative method for nutrition labeling.
 - 4.7.4 Industry requested clarification on specifically what is a “standard menu item” for a combo meal. Does that include the drink?

Next Meeting:

- PH will provide answers to questions raised in this Stakeholders meeting
- PH will bring a draft equivalency request form and discuss the process and criteria needed for consideration of an equivalency.